

PREPARATION FOR PRACTICAL

Hygiene – Aprons, Hair, Hands, Surfaces

Ingredients

- 1 courgette, cut into strips
- ½ tsp fresh thyme leaves
- 2 tbsp olive oil
- salt and freshly ground black pepper
- 4 slices halloumi
- 2 slices ciabatta, toasted

Equipment

- Vegetable peeler
- Brown Chopping board
- Scrap bowl
- Medium mixing bowl
- Paring knife
- Frying pan
- Plate
- Tablespoon, Teaspoon, Fork
- slotted spatula/ fish slice



Griddled Halloumi Bruschetta



Ingredients

- **1 courgette, cut into strips**
- **½ tsp fresh thyme leaves**
- **2 tbsp olive oil**
- **salt and freshly ground black pepper**
- **4 slices halloumi**
- **2 slices ciabatta, toasted**

Method

- Prepare ingredients – ribbon courgette, chop thyme & slice halloumi
1. Mix the courgette, thyme leaves, 1 tbsp olive oil and seasoning in a medium mixing bowl.
 2. Place 1 tbsp olive oil into frying pan, add ciabatta slices and toast both sides. Remove and set aside.
 3. Place the courgette mixture onto the frying pan and cook for 1-2 minutes.
 4. Add the halloumi slices and continue to fry for 3-4 minutes, or until golden brown.
 5. Arrange the toasted ciabatta on a plate and place the griddled halloumi and courgette on top to serve.